

ARROZ CON LECHE

CUBAN RICE PUDDING

SERVINGS 4 PREP + COOK TIME 45 MINUTES

This warm Cuban rice pudding complements the frequent rainy day of Seattle. Cozy cozy!

INGREDIENTS

FOR RICE:

- 2 1/4 cups water
- 1 1/2 cups uncooked white rice
- 1 lime peel

FOR CINNAMON-ANISE WATER:

- 1/2 cup of water
- 1 cinnamon stick
- 2 Tbsp. anise seed, crushed
or 12 star anise, whole

FOR THE COMBINED PUDDING:

- 1 can (12-oz.) evaporated milk
- 1 can (14-oz.) condensed milk
- 1 Tbsp. vanilla extract
- 1/4 tsp. salt
- 3/4 cup golden raisins
- ground cinnamon

DIRECTIONS

1. Carefully slice the peel off of a lime. Using medium-high heat, boil the rice grain and lime peel in 2 1/4 cups of water. Once boiling, reduce heat to medium-low, and cover. Wait for the rice to become tender.
2. While you wait for the rice to cook, use a different pan to combine 1/2 cup of water, the cinnamon stick, and anise over medium-high heat. Let it boil for 3 minutes then remove from heat. Strain out the cinnamon and anise and keep the spiced water in a bowl and set it aside.
3. After the rice has simmered for at least 20 minutes, remove the lime peel. Reduce it to low heat and then stir the evaporated milk and condensed milk into the rice.
4. After a minute or so, stir in the cinnamon-anise water, vanilla extract, and salt. Add the raisins! Continue to stir, stir, stir, until the mixture thickens (about 7-12 minutes). If the consistency is still watery, turn up the heat as needed and keep stirring.
5. Remove from heat and pour into pretty cups, dishes, or a large bowl. Dust the top with a bit of ground cinnamon and enjoy!

